



AFTERNOONTEA
AWARDS
2023

THE ROSEBERY

BEST
TRADITIONAL
AFTERNOON TEA

The Rosebery, named after Lord Rosebery, was once a stylish tea room in the early 1920s regularly frequented by the ambitious British Prime Minister and Liberal Statesman between 1889 and 1929. Ninety years later, following an extensive renovation, The Rosebery made a welcome return to its roots as the perfect Knightsbridge backdrop for Afternoon Tea and Champagne cocktails. The interior design captures the room's Victorian origins, blended with contemporary touches, and makes full use of the expansive space and height of the room and its abundance of natural light. A beautiful fireplace is a central feature, together with specially commissioned one-of-a kind art pieces.

Our ingredients are sourced from the finest suppliers across the British Isles: Hereford beef from Sussex, fish and shellfish from Devon and Cornwall and fruits, berries and vegetables from the gardens of Kent and Cambridge. Our other products are sourced from sustainably approved companies meaning they are socially responsible, have minimal environmental impact and are financially beneficial for everyone involved.





THE ROSEBERRY

THE BRITISH SUMMER SEASON

AFTERNOON TEA £75

CHAMPAGNE PAIRING £49

A selection of two Champagnes and an English Sparkling wine

Ruinart Blanc de Blancs, 100ml	served with sandwiches
2015 Roebuck Estates Blanc de Noir, 100ml	served with scones
Ruinart Rosé, 100ml	served with pastries

SPARKLING TEA PAIRING £24.50

A selection of three sparkling teas from China, Japan and India

Saicho Hojicha, Roasted Green Tea, 200ml	served with sandwiches
Saicho Jasmine, Floral Green Tea, 200ml	served with scones
Saicho Darjeeling, Musky Black Tea, 200ml	served with pastries

BEER PAIRING £22

A selection of three beer varieties from Austria, England and Belgium

Stiegl Columbus, Pale Ale, 330ml	served with sandwiches
Market Porter, Rich Porter, 330ml	served with scones
Delirium Red, 330ml	served with pastries

SAKE PAIRING £27

A selection of three different Japanese sakes

Akitabare "Shunsetsu" Honjozo (Spring Snow), 75ml	served with sandwiches
Dewazakura "Oka" Ginjo (Cherry Bouquet), 75ml	served with scones
Ume No Yado - Aragoshi Umeshu, 75ml	served with pastries

NON ALCOHOLIC PAIRING £19.50

A selection of non-alcoholic drinks from Germany, Japan and Austria

Noughty Alcohol Free Sparkling Wine, 200ml	served with sandwiches
Noughty Rose Alcohol Free Sparkling Wine, 200ml	served with scones
Wachstum Konig Pear Juice, 200ml	served with pastries

GLASS OF CHAMPAGNE

First glass of Ruinart Blanc de Blancs, 125ml	supplement £19
First glass of Ruinart Rosé, 125ml	supplement £22
First glass of 2015 Roebuck Estates Blanc de Noirs, 125ml	supplement £25
First glass of Krug "Grande Cuvée" Brut, 125ml	supplement £35

Please note that all prices include VAT at the local stipulated rate.

A discretionary service charge of 15% will be added to your bill. Our wines ABV is between 6% and 16%.

Please feel free to ask us for more detailed information.

THE ROSEBERY

SANDWICHES

Scottish Smoked Salmon and Cornish Mackerel
Dill citrus cream with pickled fennel on beetroot bread

Shrimp and Avocado
Cocktail sauce, tomato, iceberg lettuce and asparagus on white bread

Rosebery Coronation Chicken
Chicken breast, sautéed mushrooms, coriander and pineapple chutney on white/brown bread

Sussex Wagyu Roasted Beef
Horseradish and chive emulsion, cucumber, mustard cress and spinach on herb bread

Clarence Court Egg Truffle Sandwich
Egg and black truffle on white bread

Applewood Cheddar Cheese
Caramelized onion and granny smith apple with cashew nuts on brown bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by Cornish clotted cream, strawberry jam, rose petal jelly and summer fruit jam

HAND-MADE PASTRIES

Match Point Delight
Kefir lime mousse, mango and passion centre

Ascot Elegance
Mascarpone mousse, blueberry compote and citrus genoise

Regal Rowing
Almond sponge, strawberry jelly and vanilla buttercream

Blooming Blossom
Apricot mousse, pistachio cremeux and apricot compote

Sweet Summer Choc
Dark chocolate ice cream and dulce de leche

Executive Pastry Chef - Emmanuel Bonneau

We shall be delighted to assist you with detailed allergen and calorie information regarding all dishes and drinks on our menus.

Adults need around 2000 kcal a day

Kindly note that our dishes are not produced in an entirely allergen free environment.

THE ROSEBERRY

THE BRITISH SUMMER SEASON GLUTEN FREE AFTERNOON TEA £75

SANDWICHES

Scottish Smoked Salmon and Cornish Mackerel

Dill citrus cream with pickled fennel on gluten free bread

Shrimp and Avocado

Cocktail sauce, tomato, iceberg lettuce and asparagus on gluten free bread

Rosebery Coronation Chicken

Chicken breast, sautéed mushrooms, coriander and pineapple chutney on gluten free bread

Sussex Wagyu Roasted Beef

Horseradish and chive emulsion, cucumber and mustard cress on gluten free bread

Clarence Court Egg Truffle Sandwich

Egg and black truffle on gluten free bread

Applewood Cheddar Cheese

Caramelized onion and granny smith apple with cashew nuts on gluten free bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by Cornish clotted cream, strawberry jam,
rose petal jelly and summer fruit jam

HAND-MADE PASTRIES

Match Point Delight

Kefir lime mousse, mango and passion jel

Ascot Elegance

Mascarpone mousse, blueberry compote and citrus genoise

Regal Rowing

Almond sponge, strawberry jelly and vanilla buttercream

Blooming Blossom

Apricot mousse, pistachio cremeux and apricot compote

Sweet Summer Choc

Dark chocolate ice cream and dulce de leche

Executive Pastry Chef - Emmanuel Bonneau

THE ROSEBERRY

THE BRITISH SUMMER SEASON

VEGAN AFTERNOON TEA £75

SANDWICHES

Avocado Guacamole

Tomato, sweetcorn, lime, coriander and red onion on beetroot bread

Grilled Mediterranean Vegetables

Hummus on brown bread

Cucumber and Wakame Seaweed

Vegan mayonnaise on white/brown bread

Semi-Dried Tomatoes

Basil pesto and rocket on white bread

Tofu and Truffle

Soft tofu with black truffle on white bread

Marinated Artichokes

Black olive tapenade and roasted peppers on wholemeal white bread

FRESHLY BAKED VEGAN PLAIN AND RAISIN SCONES

Accompanied by vegan cream, strawberry jam,
rose petal jelly and summer fruit jam

HAND-MADE PASTRIES

Match Point Delight

Kefir lime mousse, mango and passion jel

Ascot Elegance

Mascarpone mousse, blueberry compote and citrus genoise

Regal Rowing

Almond sponge, strawberry jelly and vanilla buttercream

Blooming Blossom

Apricot mousse, pistachio cremeux and apricot compote

Sweet Summer Choc

Dark chocolate ice cream and dulce de leche

Executive Pastry Chef - Emmanuel Bonneau

THE ROSEBERRY

THE BRITISH SUMMER SEASON VEGETARIAN AFTERNOON TEA £75

SANDWICHES

Avocado Guacamole

Tomato, sweetcorn, lime, coriander and red onion on beetroot bread

Grilled Mediterranean Vegetables

Hummus on brown bread

Cucumber and Wakame Seaweed

Vegan mayonnaise on white/brown bread

Semi-Dried Tomatoes

Basil pesto and rocket on white bread

Clarence Court Egg Truffle Sandwich

Egg and black truffle on white bread

Applewood Cheddar Cheese

Caramelised onion and granny smith apple with cashew nuts on brown bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by Cornish clotted cream, strawberry jam,
rose petal jelly and summer fruit jam

HAND-MADE PASTRIES

Match Point Delight

Kefir lime mousse, mango and passion jel

Ascot Elegance

Mascarpone mousse, blueberry compote and citrus genoise

Regal Rowing

Almond sponge, strawberry jelly and vanilla buttercream

Blooming Blossom

Apricot mousse, pistachio cremeux and apricot compote

Sweet Summer Choc

Dark chocolate ice cream and dulce de leche

Executive Pastry Chef - Emmanuel Bonneau

CHILDREN'S SUMMER AFTERNOON TEA £42

SANDWICHES

Turkey ham and cheddar cheese
Cream cheese and sliced cucumber
Peanut butter and strawberry jam
Nutella spread, banana and cookies

PLAIN AND RAISIN SCONES

Cornish clotted cream, strawberry jam
rose petal jelly and summer fruit jam

HAND-MADE PASTRIES

Berry Blast
Mascarpone mousse, berries and blueberry jelly

Match Point Delight
Kefir lime mousse, mango and passion jel

Joy Pops
Lemon sponge and strawberry buttercream

Sweet Summer Choc
Dark chocolate ice cream and dulce de leche

HOT DRINKS

Hot Chocolate with marshmallow
Mango Black Tea
Decaffeinated Breakfast Tea
Rooibos
Chamomile



Please note that all calorie counts for all our menu items are available upon request.
Please let us know if you have any specific dietary requirements and we shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment.

All prices include VAT at the local stipulated rate.

A discretionary service charge of 15% will be added to your bill.

THE ROSEBERRY

ALL OUR TEAS ARE SUSTAINABLY SELECTED AND
BREWED IN A TRADITIONAL EASTERN WAY ENSURING WE GIVE THE
TEA LEAVES TIME TO RELEASE THEIR TRUE FLAVOUR

WHITE TEA

Apricot White

Canton Tea
Mango, Peach & Rose
Fruity, Floral
(Fujian, China)

Flowering Tea £2.00 supplement

Mei Leaf
Floral, Delicate
(Taimu, Fujian, China)

Silver Needles

Canton Tea
Floral, Velvety, Sweet
(Jingu, Yunnan, China)

Moonlight

Mei Leaf
Sweet, Honey, Vanilla, Hay
(Jinggu, Yunna, China)

Sticky Rice (Limited Edition) £4.00 supplement

Canton Tea
Vegetal, Rice
(Laos, China)

GREEN TEA

Kabuse Sencha

Canton Tea
Sweet, Creamy, Grassy
(Wazuka, Kyoto, Japan)

Organic Genmaicha

Canton Tea
Grassy Sencha, Toasted Brown Rice
(Wazuka, Japan)

Exotic Green

Canton Tea
Sweet, Fruity, Aromatic
(Fujian, China)

Organic Dragonwell

Canton Tea
Floral, Mild Chestnut
(Long Jing, Zhejiang, China)

Jasmine Pearls

Canton Tea
Sweet, Floral
(Yunnan and Guangxi, China)

Hojicha

Mei Leaf
Roasted, Woody, Hay
(Shizuoka, Japan)

Matcha £10.00 supplement

Mei Leaf
Traditionally brewed
Full-bodied, Sweet, Vegetal
(Uji, Japan)

THE ROSEBERRY

BLACK TEA

Breakfast Blend
Canton Tea
Malty, Fig, Cocoa
(Kenya, Rwanda, India, China)

Blend 1843
Canton Tea
Light, Honey, Malty
(Yunnan, Anhui, Fujian; China)

BLACK TEA - Scented

Earl Grey
Canton Tea
Natural bergamot oil
Fruity, Lemony, Citric, Malty
(China, India, Italy)

Mango Black
Canton Tea
Mango, Marigold Petals
Caramel, Malt
(Yunnan, China)

Lychee Rose Noir
Canton Tea
Lychee Fruit Essence, Rose Petals
Sweet, Floral
(Yunnan, China)

BLACK TEA - Single Estate

Ancient Haze
Mei Leaf
Muscatel, Orange, Citrus, Sweet
(Fengqing, Yunnan, China)

Darjeeling Second Flush
Canton Tea
Fruity, Nutty
(Namring Garden, India)

Assam Second Flush
Canton Tea
Malty, Caramel
(Assam, India)

Lapsang Souchong
Canton Tea
Smoked Leaves Over Pine Wood
Wood Smoke, Fruit Cake, Leather
(Tong Mu Village, Fujian, China)

BLACK TEA - Caffeine Free

English Breakfast Decaffeinated
Canton Tea
Oak, Caramel
(Uva District, Sri Lanka)

THE ROSEBERRY



OOLONG TEA

Alishan
Mei Leaf
Milky, Grassy
(Alishan, Taiwan)

Mi Lan Xiang (Dan Cong)
Canton Tea
Honey, Orchid, Fruity, Mineral
(Guangdong, China)

Da Hong Pao £8.50 supplement
Canton Tea
Mineral, Sweet, Honey, Grassy
(Fujian, China)

PU-ERH TEA

Mini Tuo Cha 2012
Canton Tea
Raw (Sheng); Tobacco, Bold, Earthy
(De Hong, Yunnan, China)

Black Yunnan Tuo 96
Mei Leaf
Cooked (Shu), Woody, Coffee, Smoked
(Fengqing, Yunnan, China)

TISANES - Caffeine Free

Revitazest
Lemongrass, Dry Ginger, Orange peel

Mandarin Garden
Osmanthus, Chrysanthemum, Rose and Lavender

Berry Hibiscus,
Rosebuds, Chamomile,
Lemon Verbena, Peppermint,
Fresh Mint, Fresh Ginger

BARISTA SPECIALS

Matcha Latte £2 supplement
Matcha Tea with Almond Milk

Mandarin Karak Tea £2 supplement
Black Tea, Cinnamon, Chilli Flakes, Star Anise, Cloves,
Black Pepper, Cardamon, Condensed Milk

Mandarin Saffron Tea £2 supplement
Black Tea, Cardamon, Rose Water, Saffron

Hot Chocolate
Valrhona Chocolate

THE ROSEBERRY

CHAMPAGNE

	Glass 125ml	Bottle 750ml
Moët & Chandon, Brut Impérial	£21.00	£105.00
NV Ruinart Blanc de Blancs Brut	£27.00	£160.00
2015 Roebuck Estates Blanc De Noirs	£28.00	£170.00
NV Ruinart Rosé Brut	£29.00	£175.00
MV Krug "Grande Cuvée" Brut	£55.00	£330.00
NV Simmonet-Febvre Crémant Blanc Brut		£70.00
NV CH Prosecco Superiore DOCG Della Vite		£80.00
Palmer & Co Brut Réserve Brut		£90.00
Taittinger Brut Réserve		£125.00
Louis Roederer Cuvée 243		£135.00
Bollinger Special Cuvée Brut		£150.00
NV Billecart – Salmon Brut Rosé		£165.00
2013 Dom Pérignon		£390.00

WINE

WHITE WINE

	Glass 125ml	Carafe 375ml	Bottle 750ml
2021 Albariño 'Vineyard Select', Bodegones del Sur Canelones, Uruguay	£14.00	£40.00	£75.00
2022 Gavi di Gavi, Folli & Benato Piedmont, Italy	£16.50	£49.00	£85.00
2021 Chablis, Weingier Burgundy, France	£19.50	£55.00	£105.00
2021 Riesling 'Vom Schwarzen Schiefer', Gottelmann Nahe, Germany	£20.00	£60.00	£120.00
2021 Sancerre 'Chavignol', Pierre Martin Loire Valley, France	£25.00	£75.00	£150.00
2019 Pouilly Fuissé Premier Cru, Domaine Barraud Burgundy, France	£29.00	£87.00	£175.00

ROSÉ WINE

2021 Whispering Angel, Caves d'Esclans Provence, France	£18.50	£43.00	£85.00
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RED WINE

2020 Bordeaux blend - 'Malpère Tradition' Domaine Girard Languedoc, France	£17.00	£50.00	£90.00
2020 Rioja Sierra de Tolono Tempranillo Rioja, Spain	£19.00	£55.00	£105.00
2019 Malbec, 'Hermandad', Familia Falasco Uco Valley, Argentina	£24.50	£68.00	£125.00
2019 Barolo DOCG, Mauro Molino Piedmont, Italy	£27.00	£81.00	£162.00
2017 Pommard Domaine Fernand & Laurent Pillot Burgundy, France	£29.00	£90.00	£175.00
2018 Cabernet blend - Blackbird 'Arise' Napa Valley, USA	£32.00	£96.00	£195.00
2016 Pavillon de Léoville Poyferré Bordeaux, France	£35.00	£105.00	£210.00

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A discretionary service charge of 15% will be added to your bill. Our wines ABV is between 6% and 16%.

THE ROSEBERRY

BEERS

Stiegl Columbus Pale Ale, Austria, 330ml	£8.50
Samuel Smith's Organic Lager Lager, England, 355ml	£9.00
Market Porter Rich Porter, England, 330ml	£9.50
Delirium Red Fruit Beer, Belgium, 330ml	£12.50

ALCOHOL FREE

SPARKLING WINE

	125ml	375ml
Noughty Sparkling Chardonnay	£10.00	£55.00
Noughty Sparkling Rosé	£10.00	£55.00

JUICES

Fruit Juice	£11.00
Freshly Pressed Juice (Orange, Grapefruit, Carrot)	£13.00
Wachstum Konig Pear Juice (Austria)	£14.00
Wachstum Konig Quince Juice (Austria)	£14.00
Freshly Pressed Juice (Pomegranate)	£16.00

SOFT DRINKS

Coca-Cola	£6.50
Coke Zero	£6.50
Diet Coke	£6.50
Lemonade	£6.00
Soda Water	£6.00
Tonic Water	£6.00
Slimline Tonic	£6.00
Ginger Ale	£6.00
Ginger Beer	£6.00
Red Bull	£7.00

WATER

SPARKLING

Nordaq Fresh, 330ml / 750ml	£5.00 / £7.00
San Pellegrino, 250ml / 750ml	£5.00 / £8.00

STILL

Nordaq Fresh, 330ml / 750ml	£5.00 / £7.00
Evian, 330ml / 750ml	£5.00 / £8.00